

**North
Pacific**
SEAFOODS™

Alaska Caviar & Roe



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Chum (Keta) Salmon
 Pink Salmon
 Coho (Silver) Salmon
 Sockeye (Red) Salmon
 King (Chinook) Salmon
 Alaska Pollock
 Pacific Cod
 Pacific Herring

Oncorhynchus keta
Oncorhynchus gorbuscha
Oncorhynchus kisutch
Oncorhynchus nerka
Oncorhynchus tshawytscha
Theragra chalcogramma
Gadus macrocephalus
Clupea pallasi

In the cold pristine waters of Alaska, fish develop naturally with a superior flavor and texture. These remarkable fish also produce top quality roes that are used to make caviar and other roe products enjoyed the world over. Salmon ikura, or lightly salted individual eggs, is popular in Europe, Russia, Japan and other countries. Salmon sujiko, or salted eggs in skeins, is also popular in specialty markets, as are the processed roes from Alaska pollock, Pacific cod and Alaska herring.

Alaska prides itself on implementing one of the world's best fisheries management systems. It is the only state in the nation where the Constitution mandates that all fisheries be utilized, developed and maintained on a sustainable basis. This philosophy, along with strict fisheries regulations, will continue to provide abundant returns of Alaska salmon, cod, pollock, and herring.

Product Specifications

North Pacific Seafoods plants are strategically located near the major seafood harvesting areas in Alaska to ensure that we receive fish at the perfect maturity and absolute freshness. The roe is quickly removed from the fresh fish. Then all roe products are carefully cured and packed to maintain their peak quality and freshness.

Type	Grades	Pack Form
Ikura – chum/pink/sockeye/coho	#1, #2, #3	Trays, pails or blocks
Sujiko	#1, #2	Trays, pails or blocks
Pollock roe	All grades	Blocks
Cod roe	All grades	Blocks
Cod milt	All grades	Blocks
Herring roe	All grades	Bulk frozen
Herring roe on kelp	All grades	Pails

The chart above lists our most common pack sizes. Other packs are available by customer request.

Harvest Calendar

Source	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Salmon					████████████████████							
Pollock		████████████										
Cod	████████████████████									████████████████████		
Herring			████████████									

Roe is processed from fish caught during the above harvest times. For specific species harvest times and areas, go to www.northpacificseafoods.com.



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